



---

# ALCOHOL & TOBACCO NEWSLETTER

98-2

---

## Special Edition

This **SPECIAL EDITION** of the "Alcohol & Tobacco Newsletter" is dedicated exclusively to the publication of a **DRAFT** of the first section of "The Beverage Alcohol Manual (BAM), A Practical Guide." This section covers basic mandatory labeling requirements for wine. ATF is creating the BAM as a practical guide to the laws, regulations, rulings and policies governing production, bottling, labeling, etc., of alcohol beverages. It will be a "living" document that will be updated periodically to reflect regulatory and other changes. Our underlying concept is that awareness and understanding of labeling and associated requirements will simplify all processes related to beverage alcohol for both the submitter and ATF.

When it is completed, the BAM will consist of four volumes. The topic of Volume 1 will be Wine; Volume 2, Distilled Spirits; Volume 3, Malt Beverages; Volume 4, Miscellaneous - covering, for example, how to complete the COLA form, class, type and origin codes, etc. While the BAM is intended as a guide to a variety of topics concerning alcohol beverages, it is not meant to replace ATF regulations, ATF rulings, the ATF Bulletin, industry circulars or rulemaking documents published in the Federal Register. These sources should also be consulted to assure compliance with the most current requirements.

Your feedback on this **DRAFT** is important to us and we want and are soliciting your comments on the content, the format, etc., and suggestions for improvements.

Send your comments or suggestions to the attention of the BAM staff

by mail: BATF  
ATTN: BAM Staff  
650 Massachusetts Avenue, NW  
Room 5200  
Washington, DC 20226

by fax: ATTN: BAM Staff  
(202) 927-8605

by E-mail: ATTN: BAM Staff  
[alcohol/tobacco@atfhq.atf.treas.gov](mailto:alcohol/tobacco@atfhq.atf.treas.gov)

Thank you for taking the time to give us your feedback. We apologize in advance that we cannot acknowledge your comment or suggestion, but each and every one is critical in guiding us in the creation of a BAM that works for all of us.

## GOVERNING LAWS AND REGULATIONS (WINE)

| <b>LAW</b>   | <b>IMPLEMENTING<br/>REGULATION</b> | <b>REGULATION<br/>TITLE</b>   |
|--|------------------------------------|---|
| Federal Alcohol<br>Administration Act<br>(FAA Act)<br>27 USC 201 et seq.   | 27 CFR Part 4                      | Labeling and Advertising<br>of Wine   |
|  | 27 CFR Part 9                      | American Viticultural<br>Areas  |
|  | 27 CFR Part 12                     | Foreign Non-generic<br>Names of Geographic<br>Significance Used in the<br>Designation of Wine |
| Alcoholic Beverage<br>Labeling Act of 1988<br>(ABLA)<br>27 USC 213 et seq. | 27 CFR Part 16                     | Alcoholic Beverage Health<br>Warning Statement  |
| Internal Revenue Code<br>(IRC)<br>26 USC Chapter 51                        | 27 CFR Part 24                     | Wine  |
|  | 27 CFR Part 250                    | Liquors and Articles from<br>Puerto Rico and the Virgin<br>Islands                            |
|  | 27 CFR Part 251                    | Importation of Distilled<br>Spirits, Wine, and Beer   |
|  | 27 CFR Part 252                    | Exportation of Liquors  |

# MANDATORY LABEL INFORMATION (WINE)

## 1. BRAND NAME

- The name under which the product is sold. If the product is not sold under a brand name, the name of the bottler, packer, or importer becomes the brand name
- May not convey any erroneous impression as to the age, origin, identity or other characteristics of the product
- See also “BRAND NAME (WINE)”
- Must appear on the FRONT of the container

## 2. CLASS AND TYPE DESIGNATION

- The specific identity of the wine
- See also “CLASS AND TYPE DESIGNATIONS (WINE)”
- Must appear on the FRONT of the container

## 3. ALCOHOL CONTENT

- May be stated as a specific percentage with a tolerance of:

$\pm 1\%$  for wines containing over 14% alcohol by volume

(Example: A wine is labeled with the alcohol content statement “16% alc by vol.” Provided the actual alcohol content does not exceed 17% or fall below 15%, the label alcohol statement is permissible)

$\pm 1.5\%$  for wines containing 7%-14% alcohol by volume

(Example: A wine is labeled with the alcohol content statement “12% alc by vol.” Provided the actual alcohol content does not exceed 13.5% or fall below 10.5%, the label alcohol statement is permissible)

- May be stated as a range:

Not more than 2% for wines containing over 14% alcohol by volume  
(Example: 15%-17% alcohol by volume)

Not more than 3% for wines containing 7%-14% alcohol by volume  
(Example: 9%-12% alcohol by volume)

**NOTE:** Regardless of the prescribed tolerances, the label alcohol content statement may not cross tax categories (7%-14%; over 14%-21%; over 21%-24%)

(Example: A wine is labeled with the alcohol content statement “13.5% alc by vol.” Provided the actual alcohol content does not exceed 14% or fall below 12%, the label alcohol statement is permissible)

- Format

For statements of specific percentage:  
“Alcohol (Alc) \_\_\_\_\_% by volume (vol)”  
“\_\_\_\_\_ % alcohol (alc) by volume (vol)”

For statements in a range:  
“\_\_\_\_\_ % to \_\_\_\_\_ % alcohol (alc) by volume (vol)”  
“Alcohol (Alc) \_\_\_\_\_ % to \_\_\_\_\_ % by volume (vol)”

- “Table Wine” or “Light Wine” may be stated in lieu of the specific alcohol content

May only be used for wine containing 7%-14% alcohol by volume

If other than grape, “Table Wine” or “Light Wine” must be qualified with the specific or general class of the commodity from which the wine was made  
(Example: “Cherry Table Wine,” “Light Fruit Wine”) see also “CHART I, CLASSES AND TYPES (WINE)”

- Must appear on the FRONT of the container

#### **4. PERCENTAGE OF FOREIGN WINE**

- Required on blends of American and foreign wines if any reference to the presence of foreign wine is made on the label
- Must appear on the FRONT of the container

#### **5. NAME AND ADDRESS**

- For American wine, the name or trade name and address of the bottler or packer must be shown on the label
- For imported wine, the name or trade name and address of the importer must be shown on the label
- Only city and state are required for address
- Must be identical to the name or trade name and address shown on basic permit
- See also “NAME AND ADDRESS (WINE)”
- May appear on the FRONT, BACK or SIDE of the container

#### **6. NET CONTENTS**

- For U.S. bottled wines, net contents may be blown or branded into the bottle in lieu of or in addition to stating net contents on the label
- For foreign bottled wines, net contents must be stated on the label
- Wine must be bottled in a metric standard of fill
- Net contents of containers over 3 liters must be expressed in even liters
- See also “STANDARDS OF FILL (WINE)”

- May appear on the FRONT, BACK or SIDE of the container

## **7. FD&C YELLOW #5 DISCLOSURE**

- "Contains FD&C Yellow #5" is required on wine containing FD&C Yellow #5
- May appear on the FRONT or BACK of the container

## **8. SACCHARIN DISCLOSURE**

- The statement "Use of this product may be hazardous to your health. This product contains saccharin which has been determined to cause cancer in laboratory animals." is required on wine containing saccharin
- Must appear separate and apart from all other label information
- May appear on the FRONT or BACK of the container

## **9. SULFITE DECLARATION**

- Required on wine containing 10 or more parts per million (ppm) sulfur dioxide
- If the label of a wine contains no sulfite declaration, sample analysis by ATF or an ATF certified laboratory is required to verify that the wine contains less than 10 ppm sulfur dioxide. Evidence of analysis must be submitted with the application for certificate of label approval (COLA)
- May appear on the FRONT, BACK or SIDE of the container

## **10. HEALTH WARNING STATEMENT**

- Required on all alcohol beverages for sale or distribution in the United States containing not less than .5% alcohol by volume, intended for human consumption, and bottled on or after November 18, 1989

- “GOVERNMENT WARNING” must appear in capital letters and in bold type. The remainder of the statement may not appear in bold type. The Health Warning Statement:

**GOVERNMENT WARNING:** (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

- Must appear as a continuous paragraph
- May appear on the FRONT, BACK or SIDE of the container

## **11. COUNTRY OF ORIGIN**

- U.S. Customs requirement
- Required for all imported wines
- May appear on the FRONT, BACK or SIDE of the container

## TYPE SIZE AND LEGIBILITY REQUIREMENTS (WINE)

- Type size requirements for all mandatory information **excluding** HEALTH WARNING STATEMENT\*:

2 mm for containers larger than 187 ml

1 mm for containers of 187 ml or less

**NOTE:** For containers of 5 liters or less, the alcohol content statement may appear in script, type or print of not smaller than 1 mm or larger than 3 mm

- Legibility requirements for all mandatory information, **excluding** HEALTH WARNING STATEMENT\*:

Must be readily legible

Must appear on a contrasting background

Must appear separate and apart from or be substantially more conspicuous than descriptive or explanatory information

**NOTE:** Regardless of container size, the alcohol content statement may not be set off with a border or otherwise accentuated

\*See "TYPE SIZE AND LEGIBILITY REQUIREMENTS FOR HEALTH WARNING STATEMENT"

# TYPE SIZE AND LEGIBILITY REQUIREMENTS FOR HEALTH WARNING STATEMENT

- Type size requirement:

| <u>Container Size</u>                             | <u>Minimum Type<br/>Size Requirement</u> |
|---|--|
| Over 3 liters (101 fl. oz.)                       | 3 mm                                     |
| Over 237 ml (8 fl. oz.) to 3 liters (101 fl. oz.) | 2 mm                                     |
| 237 ml or less                                    | 1 mm                                     |

- Legibility requirements:

May not exceed maximum number of characters per inch

| <u>Minimum Type<br/>Size Requirement</u> | <u>Maximum Characters<br/>Per Inch</u> |
|--|--|
| 1 mm                                     | 40                                     |
| 2 mm                                     | 25                                     |
| 3 mm                                     | 12                                     |

Must be readily legible under ordinary conditions and appear on a contrasting background

# BRAND NAME (WINE)

- **GENERAL FEATURES**

Usually, the most prominent piece of information on the label

Name under which a wine or line of wines is marketed

- **MISLEADING BRAND NAME**

A name that describes the age, origin, identity or other characteristics of the wine is prohibited **UNLESS** the name, whether standing alone or in combination with other printed or graphic material:

- (a) Accurately describes the wine **AND**
- (b) Conveys no erroneous impression about the wine

**OR**

- (c) Is qualified with the word “BRAND”  
(Not applicable to geographic brand name. See “GEOGRAPHIC BRAND NAME” section of this chapter)

Examples

**CHART I**

| BRAND NAME &<br>CLASS AND TYPE<br>DESIGNATION | BRAND NAME<br>ACCEPTABLE IF   | BRAND NAME<br>UNACCEPTABLE<br>BECAUSE     |
|---|---|---|
| Cuvee Mature<br>Dessert Wine                  |   | It implies age<br>*See <b>NOTE</b> below* |
| Old Veil<br>White Wine                        | It includes the word “old”<br>*See <b>NOTE</b> below*   |   |
| Japan Gold<br>Sake                            | 1) Not less than 75% of the<br>volume of the wine is<br>derived from rice grown in<br>Japan AND<br>2) The wine conforms to the<br>laws and regulations of |   |

| BRAND NAME &<br>CLASS AND TYPE<br>DESIGNATION | BRAND NAME<br>ACCEPTABLE IF   | BRAND NAME<br>UNACCEPTABLE<br>BECAUSE |
|---|---|---------------------------------------|
|   | Japan<br><b>OR</b><br>3) "Japan Gold" is qualified<br>with the word "BRAND"                   |                                       |
| Simple Red<br>Table Wine                      | 1) The wine is red wine<br><b>OR</b><br>2) "Simple Red" is qualified<br>with the word "BRAND" |                                       |

**NOTE:** No statement of age or representation relating to age may appear in or as part of the brand name **EXCEPT:**

- (1) For vintage wine
- (2) References relating to methods of wine production involving storage or aging
- (3) Use of the word "old" as part of a brand name

- **GEOGRAPHIC BRAND NAME**

A name that has viticultural significance, i.e., a name that includes:

- The name of a state or foreign equivalent or county or foreign equivalent or
- The name of an approved American viticultural area
- The name of an approved foreign viticultural area
- The name of a geographic area that:
  - (a) Actually exists and
  - (b) Is described in reference materials as a grape growing area

For geographic brand names appearing on applications for Certificate of Label Approval (COLA) submitted on and after July 7, 1986:

The geographic brand name may be used **PROVIDED** the wine meets the appellation of origin requirements for the geographic area named in the brand name. This means,

## CHART II

| IF THE BRAND NAME INCLUDES<br>THE NAME OF ... | THE WINE...   |
|---|---|
| A state                                       | <ol style="list-style-type: none"> <li>1) Must be derived from not less than 75% of grapes, citrus or other fruit or other agricultural commodity grown in the named state AND</li> <li>2) Must be fully finished (except for cellar treatment* and blending which does not result in an alteration of class and type) in the named state or an adjacent state AND</li> <li>3) Must conform to the laws and regulations of the named state</li> </ol>   |
| The foreign equivalent of a state             | <ol style="list-style-type: none"> <li>1) Must be derived from not less than 75% of grapes, citrus or other fruit or other agricultural commodity grown in the named foreign equivalent of a state AND</li> <li>2) Must conform to the laws and regulations of the country in which the wine was produced</li> </ol>  |
| A county                                      | <ol style="list-style-type: none"> <li>1) Must be derived from not less than 75% of grapes, citrus or other fruit or other agricultural commodity grown in the named county AND</li> <li>2) Must be fully finished (except for cellar treatment* and blending which does not result in an alteration of class and type) in the state in which the named county is located AND</li> <li>3) Must conform to the laws and regulations of the state in which the named county is located</li> </ol> |
| The foreign equivalent of a county            | <ol style="list-style-type: none"> <li>1) Must be derived from not less than 75% of grapes, citrus or other fruit or other agricultural commodity grown in the named foreign equivalent of a county AND</li> <li>2) Must conform to the laws and regulations of the country in which the wine was produced</li> </ol>   |
| An approved American viticultural area        | <ol style="list-style-type: none"> <li>1) Must be derived from not less than 85% of grapes grown in the named</li> </ol>  |

| IF THE BRAND NAME INCLUDES THE NAME OF ...  | THE WINE...  |
|---|--|
|   | viticultural area AND<br>2) Must be fully finished (except for cellar treatment* and blending which does not result in an alteration of class and type) in the state in which the named viticultural area is located AND<br>3) Must conform to the laws and regulations of the state in which the named viticultural area is located |
| An approved foreign viticultural area   | 1) Must be derived from not less than 85% of grapes grown in the named viticultural area AND<br>2) Must conform to the laws and regulations of the country in which the wine was produced  |
| A geographic area that:<br>a) Actually exists and<br>b) Is described in reference materials as a grape growing area | <b>CANNOT</b> be labeled with such a brand name  |

\*See "CELLAR TREATMENT (WINE)"

Examples

**CHART III**

| BRAND NAME & CLASS AND TYPE DESIGNATION | BRAND NAME ACCEPTABLE IF   | BRAND NAME UNACCEPTABLE BECAUSE |
|---|--|---------------------------------|
| Washington Cellars<br>Apple Wine        | 1) Not less than 75% of the volume of the wine is derived from apples grown in Washington State AND<br>2) The wine was fully finished (except for cellar treatment* and blending which does not result in an alteration of class and type) in Washington State AND<br>3) The wine conforms to the laws and regulations of Washington State |                                 |

| BRAND NAME &<br>CLASS AND TYPE<br>DESIGNATION | BRAND NAME<br>ACCEPTABLE IF  | BRAND NAME<br>UNACCEPTABLE<br>BECAUSE   |
|---|--|---|
| Quebec Grande<br>Sparkling Wine               | 1) Not less than 75% of the volume of the wine is derived from grapes grown in Quebec AND<br>2) The wine conforms to the laws and regulations of Canada  |   |
| Sonoma Coast Royale<br>Table Wine             | 1) Not less than 85% of the volume of the wine is derived from grapes grown in the Sonoma Coast viticultural area AND<br>2) The wine was fully finished (except for cellar treatment* and blending which does not result in an alteration of class and type) in California AND<br>3) The wine conforms to the laws and regulations of California |   |
| Muchacha de Rioja<br>Red Wine                 | 1) Not less than 85% of the volume of the wine is derived from grapes grown in the Rioja viticultural area AND<br>2) The wine conforms to the laws and regulations of Spain  |   |
| Pope Valley Serenade<br>White Wine            |  | <p>“Pope Valley” is the name of a geographic area that:</p> <p>a) Actually exists and</p> <p>b) Is described in reference materials as a grape growing area</p> <p><b>BUT</b></p> <p>“Pope Valley” is not an appellation of origin, i.e., it is not a state, county or approved viticultural area</p> <p><b>AND</b></p> <p>Therefore, the wine cannot</p> |

| BRAND NAME &<br>CLASS AND TYPE<br>DESIGNATION | BRAND NAME<br>ACCEPTABLE IF | BRAND NAME<br>UNACCEPTABLE<br>BECAUSE   |
|---|-----------------------------|---|
|   |                             | meet the appellation of origin requirements for the geographic area named in the brand name |

\*See "CELLAR TREATMENT (WINE)"

For geographic brand names on a COLA issued prior to July 7, 1986, the geographic brand name may be used **PROVIDED**:

- (a) The wine meets the appellation of origin requirements for the geographic area named in the brand name. See CHART II above **EXCEPT FOR** a brand name that includes the name of a geographic area that (a) actually exists and (b) is described in reference materials as a grape growing area see CHART IV below

**OR**

- (b) The wine is **LABELED WITH** an appellation of origin, in direct conjunction with the class and type designation, as follows:

#### CHART IV

| IF THE BRAND NAME INCLUDES<br>THE NAME OF...  | THE WINE MUST BE LABELED<br>WITH AN APPELLATION OF ORIGIN<br>OF...   |
|---|--|
| A state or a foreign equivalent of a state  | 1) A state or foreign equivalent of a state OR<br>2) A county or foreign equivalent of a county OR<br>3) An approved American or foreign viticultural area |
| A county or a foreign equivalent of a county  | 1) A county or foreign equivalent of a county OR<br>2) An approved American or foreign viticultural area   |
| An approved American or foreign viticultural area   | 1) A county or foreign equivalent of a county OR<br>2) An approved American or foreign viticultural area   |
| A geographic area that:<br>a) Actually exists and<br>b) Is described in reference materials as a grape growing area | 1) A county or foreign equivalent of a county OR<br>2) An approved American or foreign viticultural area   |

**OR**

- (c) The wine is labeled with a statement that is sufficient to dispel the impression that the geographic area suggested by the brand name is indicative of the origin of the wine

- **BRAND NAME INCLUDING A VINEYARD, ORCHARD, FARM OR RANCH NAME**

A name that includes a vineyard, orchard, farm or ranch name is acceptable:

- (a) Provided not less than 95% of the volume of the wine is derived from the commodity used to make the wine grown in the vineyard, orchard, farm or ranch named in the brand name

**OR**

- (b) Without qualification if the company name or trade name shown in the mandatory name and address statement on the label is identical to the brand name that includes a vineyard, orchard, farm or ranch name

**OR**

- (c) Without qualification if the brand name is qualified with the word "Brand"

**NOTE:** If a brand name of this type has viticultural significance (Example: "Temecula Vineyard"), it is subject to the conditions outlined above for "GEOGRAPHIC BRAND NAME"

## CLASS AND TYPE DESIGNATION (WINE)

- The broad category “wine” is divided, under standards of identity, into a number of general but defined classes, e.g., “Grape Wine,” “Aperitif Wine”
- Under most of the general classes are specific, defined types of wine, e.g., “Table Wine” is a specific type of “Grape Wine;” “Vermouth” is a specific type of “Aperitif Wine”
- The mandatory class and type designation is based on the defined classes and types
- The mandatory designation identifies the labeled wine as to its specific class and/or class and type
- Most TYPE names are sufficient as class and type designations. Some CLASS names are sufficient as class and type designations
- On succeeding pages are two charts:

CHART I categorizes and very broadly defines all classes and most types of wine. Those classes and types that are sufficient as class and type designations are notated

CHART II provides an alphabetical listing of those classes and types from CHART I that are sufficient as class and type designations and identifies the class to which each belongs

**CHART I**  
**CLASSES AND TYPES**  
**(WINE)**

| <b>CLASS</b> | <b>GENERAL CLASS DEFINITION</b>   | <b>TYPE</b>          | <b>GENERAL TYPE DEFINITION</b>   |
|--------------|---|----------------------|--|
| GRAPE WINE①  | Wine produced by the normal alcoholic fermentation of the juice of sound, ripe grapes (including restored or unrestored pure condensed grape must), with or without the addition, after fermentation, of pure condensed grape must, and with or without added grape brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment* | TABLE OR LIGHT WINE② | <ul style="list-style-type: none"> <li>• Wine containing 7 - 14% alcohol by volume</li> <li>• "Table Wine" or "Light Wine" is <u>grape</u> wine containing 7 - 14% alcohol by volume. Citrus, fruit and agricultural table or light wines must be further identified, e.g., "Blueberry Table Wine," "Light Rice Wine"</li> </ul> |
|              |   | RED WINE①            | Grape wine containing 7 - 24% alcohol by volume, identified by color   |
|              |   | ROSE WINE①           | Grape wine containing 7 - 24% alcohol by volume, identified by color   |
|              |   | PINK WINE①           | Grape wine containing 7 - 24% alcohol by volume, identified by color   |
|              |   | WHITE WINE①          | Grape wine containing 7 - 24% alcohol by volume, identified by color   |
|              |   | AMBER WINE①          | Grape wine containing 7 - 24% alcohol by volume, identified by color   |
|              |   | BURGUNDY⑨            | Grape wine containing 7 - 24% alcohol by volume  |
|              |   | CHABLIS⑨             | Grape wine containing 7 - 24% alcohol by volume  |
|              |   | CHIANTI⑨             | Grape wine containing 7 - 24% alcohol by volume  |
|              |   | CLARET⑨              | Grape wine containing 7 - 24% alcohol by volume  |

| CLASS | GENERAL CLASS DEFINITION | TYPE                                      | GENERAL TYPE DEFINITION   |
|-------|--------------------------|---|---|
|       |                          | MALAGA <sup>®</sup>                       | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | MOSELLE <sup>®</sup>                      | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | RHINE WINE OR HOCK <sup>®</sup>           | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | SAUTERNE <sup>®</sup>                     | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | HAUT SAUTERNE <sup>®</sup>                | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | TOKAY <sup>®</sup>                        | Grape wine containing 7 - 24% alcohol by volume   |
|       |                          | BERNKASTELER DOCTOR (DOKTOR) <sup>®</sup> | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | DEIDESHEIMER <sup>®</sup>                 | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | DEXHEIMER DOKTOR <sup>®</sup>             | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | ERBACHER MARCOBRUNN <sup>®</sup>          | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | FORSTER <sup>®</sup>                      | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | FORSTER JESUITENGARTEN <sup>®</sup>       | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | GRAACHER HIMMELREICH <sup>®</sup>         | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | LIEBFRAUMILCH <sup>®</sup>                | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |

| CLASS | GENERAL CLASS DEFINITION | TYPE                      | GENERAL TYPE DEFINITION   |
|-------|--------------------------|---------------------------|---|
|       |                          | LIEBFRAUENMILCH®          | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | MOSEL®                    | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | MOSEL-SAAR-RUWER®         | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | OCKFENER BOCKSTEIN®       | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | PIESPORTER GOLDTROPFCHEN® | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | PIESPORTER MICHELSBERG®   | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | PIESPORTER TREPPCHEN®     | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | RUDESHEIMER®              | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | SCHARZHOFBERGER®          | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | SCHLOSS JOHANNISBERGER®   | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | SCHLOSS VOLLRADS®         | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | WEHLENER SONNENUHR®       | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |
|       |                          | ZELLER SCHWARZE KATZ®     | Grape wine containing 7 - 24% alcohol by volume produced in Federal Republic of Germany |

| CLASS | GENERAL CLASS DEFINITION | TYPE                    | GENERAL TYPE DEFINITION  |
|-------|--------------------------|-------------------------|--|
|       |                          | ALOXE-CORTON®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ALSACE OR VIN D'ALSACE® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ANJOU®                  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BARSAC®                 | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BATARD-MONTRACHET®      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BEAUJOLAIS®             | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BEAUJOLAIS VILLAGES®    | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BEAUNE®                 | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BONNES MARES®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BORDEAUX®               | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BORDEAUX BLANC®         | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BORDEAUX ROUGE®         | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BOURGOGNE®              | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE                  | GENERAL TYPE DEFINITION  |
|-------|--------------------------|-----------------------|--|
|       |                          | BROUILLY®             | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHAMBERTIN®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHAMBOLLE-MUSIGNY®    | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHARMES-CHAMBERTIN®   | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHASSAGNE-MONTRACHET® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHATEAU LAFITE®       | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHATEAU MARGAUX®      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHATEAU YQUEM®        | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHATEAUNEUF-DU-PAPE®  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHENAS®               | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHEVALIER-MONTRACHET® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CHIROUBLES®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CLOS DE LA ROCHE®     | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE                     | GENERAL TYPE DEFINITION  |
|-------|--------------------------|--------------------------|--|
|       |                          | CLOS DE VOUGEOT®         | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CORTON®                  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | CORTON-CHARLEMAGNE®      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE DE BEAUNE®          | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE DE BEAUNE-VILLAGES® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE DE BROUILLY®        | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE DE NUITS®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE DE NUITS-VILLAGES®  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTE ROTIE®              | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTEAUX DU LAYON®        | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | COTES DU RHONE®          | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ECHEZEAUX®               | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ENTRE-DEUX-MERS®         | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE               | GENERAL TYPE DEFINITION  |
|-------|--------------------------|--------------------|--|
|       |                          | FLEURIE®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | GEVREY-CHAMBERTIN® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | GRANDS ECHEZEAUX®  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | GRAVES®            | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | HAUT MEDOC®        | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | HERMITAGE®         | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | LA TACHE®          | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | LOIRE®             | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MACON®             | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MARGAUX®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MEDOC®             | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MERCUREY®          | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MEURSAULT®         | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE                          | GENERAL TYPE DEFINITION  |
|-------|--------------------------|-------------------------------|--|
|       |                          | MONTRACHET®                   | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MORGON®                       | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MOULIN-A-VENT®                | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MUSCADET®                     | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | MUSIGNY®                      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | NUITS OR NUITS-SAINT-GEORGES® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | PAUILLAC®                     | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | POMEROL®                      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | POMMARD®                      | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | POUILLY-FUISSE®               | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | POUILLY FUME®                 | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | PULIGNY-MONTRACHET®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | RHONE®                        | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE                            | GENERAL TYPE DEFINITION  |
|-------|--------------------------|---------------------------------|--|
|       |                          | RICHEBOURG®                     | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ROMANEE-CONTI®                  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ROMANEE SAINT-VIVANT®           | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | ROSE D'ANJOU®                   | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAINT-AMOUR®                    | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAINT-EMILION®                  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAINT-ESTEPHE®                  | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAINT-JULIEN®                   | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SANCERRE®                       | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SANTENAY®                       | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAUMUR®                         | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | SAVIGNY OR SAVIGNY-LES-BEAUNES® | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | TAVEL®                          | Grape wine containing 7 - 24% alcohol by volume produced in France |

| CLASS | GENERAL CLASS DEFINITION | TYPE                                | GENERAL TYPE DEFINITION  |
|-------|--------------------------|-------------------------------------|--|
|       |                          | TOURAINÉ <sup>⑩</sup>               | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | VOLNAY <sup>⑩</sup>                 | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | VOSNE-ROMANÉE <sup>⑩</sup>          | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | VOUVRAY <sup>⑩</sup>                | Grape wine containing 7 - 24% alcohol by volume produced in France |
|       |                          | BARBARESCO <sup>⑩</sup>             | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | BARBERA D' ALBA <sup>⑩</sup>        | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | BARBERA D'ASTI <sup>⑩</sup>         | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | BARDOLINO <sup>⑩</sup>              | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | BAROLO <sup>⑩</sup>                 | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | BRUNELLO DI MONTALCINO <sup>⑩</sup> | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | DOLCETTO D'ALBA <sup>⑩</sup>        | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | FRASCATI <sup>⑩</sup>               | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |
|       |                          | GATTINARA <sup>⑩</sup>              | Grape wine containing 7 - 24% alcohol by volume produced in Italy  |

| CLASS | GENERAL CLASS DEFINITION | TYPE                          | GENERAL TYPE DEFINITION   |
|-------|--------------------------|-------------------------------|---|
|       |                          | LACRYMA CHRISTI®              | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | NEBBIOLO D'ALBA®              | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | ORVIETO®                      | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | SOAVE®                        | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | VALPOLICELLA®                 | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | VINO NOBILE DE MONTEPULCIANO® | Grape wine containing 7 - 24% alcohol by volume produced in Italy   |
|       |                          | DAO®                          | Grape wine containing 7 - 24% alcohol by volume produced in Portugal  |
|       |                          | OPORTO®                       | Grape wine containing 7 - 24% alcohol by volume produced in Portugal  |
|       |                          | PORTO OR VINHO DO PORTO®      | Grape wine containing 7 - 24% alcohol by volume produced in Portugal  |
|       |                          | LAGRIMA®                      | Grape wine containing 7 - 24% alcohol by volume produced in Spain   |
|       |                          | RIOJA®                        | Grape wine containing 7 - 24% alcohol by volume produced in Spain   |
|       |                          | DESSERT WINE①                 | <ul style="list-style-type: none"> <li>● Wine containing over 14% but not more than 24% alcohol by volume</li> <li>● "Dessert Wine" is <u>grape</u> wine containing over 14% but not more than 24% alcohol by volume. Citrus, fruit and agricultural dessert wines</li> </ul> |

| CLASS | GENERAL CLASS DEFINITION | TYPE            | GENERAL TYPE DEFINITION   |
|-------|--------------------------|-----------------|---|
|       |                          |                 | must be further identified, e.g., "Pineapple Dessert Wine"  |
|       |                          | SHERRY®         | Type of grape DESSERT WINE containing 17 - 24% alcohol by volume derived in part from added grape brandy or alcohol |
|       |                          | LIGHT SHERRY®   | Sherry containing over 14% but less than 17% alcohol by volume  |
|       |                          | ANGELICA®       | Type of grape DESSERT WINE containing 18 - 24% alcohol by volume derived in part from added grape brandy or alcohol |
|       |                          | LIGHT ANGELICA® | Angelica, Madeira, Muscatel or Port containing over 14% but less than 18% alcohol by volume                         |
|       |                          | MADEIRA®        | Type of grape DESSERT WINE containing 18 - 24% alcohol by volume derived in part from added grape brandy or alcohol |
|       |                          | LIGHT MADEIRA®  | Angelica, Madeira, Muscatel or Port containing over 14% but less than 18% alcohol by volume                         |
|       |                          | MUSCATEL®       | Type of grape DESSERT WINE containing 18 - 24% alcohol by volume derived in part from added grape brandy or alcohol |
|       |                          | LIGHT MUSCATEL® | Angelica, Madeira, Muscatel or Port containing over 14% but less than 18% alcohol by volume                         |
|       |                          | PORT®           | Type of grape DESSERT WINE containing 18 - 24% alcohol by volume derived in part from added grape brandy or alcohol |
|       |                          | LIGHT PORT®     | Angelica, Madeira, Muscatel or Port containing over 14% but less than 18% alcohol by volume                         |

| CLASS           | GENERAL CLASS DEFINITION  | TYPE                    | GENERAL TYPE DEFINITION  |
|-----------------|---|-------------------------|--|
|                 |   | MARSALA®                | Grape wine containing over 14% but not more than 24% alcohol by volume   |
|                 |   | PINEAU DES CHARENTES①   | <ul style="list-style-type: none"> <li>• Grape DESSERT WINE</li> <li>• Fortified (containing added brandy or alcohol) with Cognac</li> <li>• Produced in France</li> </ul> |
|                 |   | SINGLE VARIETAL WINE①   | Grape wine containing 7 - 24% alcohol by volume identified with the name of the grape variety composing not less than 75% of the volume of the wine                        |
|                 |   | MULTI VARIETAL WINE①    | Grape wine containing 7 - 24% alcohol by volume identified with the names and percentages (totaling 100%) of the grape varieties that compose the wine                     |
| SPARKLING WINE① | <ul style="list-style-type: none"> <li>• Wine containing more than .392 grams per 100 ml carbon dioxide resulting solely from secondary fermentation in a closed container</li> <li>• “Sparkling Wine” is sparkling <u>grape</u> wine. Sparkling citrus, fruit and agricultural wines must be further identified, e.g., “Sparkling Peach Wine”</li> </ul> | CHAMPAGNE®              | Grape wine refermented in glass containers of one gallon or less capacity  |
|                 |   | BULK PROCESS CHAMPAGNE® | Champagne produced in containers of greater than one gallon capacity   |
|                 |   | ASTI SPUMANTE®          | Sparkling wine produced in Italy   |
|                 |   | CRACKLING WINE①         | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul>        |
|                 |   | PETILLANT WINE①         | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul>        |

| CLASS            | GENERAL CLASS DEFINITION  | TYPE                         | GENERAL TYPE DEFINITION   |
|------------------|---|------------------------------|---|
|                  |   | FRIZZANTE WINE①              | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul> |
|                  |   | CREMANT WINE①                | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul> |
|                  |   | PERLANT WINE①                | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul> |
|                  |   | RECIOTTO WINE①               | <ul style="list-style-type: none"> <li>• Grape wine refermented in containers of one gallon or less capacity</li> <li>• Less effervescent than champagne</li> </ul> |
|                  |   | BULK PROCESS CRACKLING WINE① | Crackling wine produced in containers of over one gallon capacity   |
| CARBONATED WINE① | <ul style="list-style-type: none"> <li>• Wine containing more than .392 grams per 100 ml carbon dioxide resulting from other than secondary fermentation in a closed container</li> <li>• “Carbonated Wine” is carbonated <u>grape</u> wine. Carbonated citrus, fruit and agricultural wines must be further identified, e.g., “Carbonated Honey Wine”</li> </ul> |                              |   |

| CLASS  | GENERAL CLASS DEFINITION  | TYPE  | GENERAL TYPE DEFINITION     |
|--|---|---|-----------------------------|
| CITRUS WINE <sup>⑥</sup>                           | Wine produced by the normal alcoholic fermentation of the juice of sound, ripe citrus fruit (including restored or unrestored pure condensed citrus must), with or without the addition, after fermentation, of pure condensed citrus must, and with or without added citrus brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment*                              | Specific citrus fruit from which made, e.g., "Orange Wine" <sup>①</sup> |                             |
| FRUIT WINE (INCLUDES BERRY WINE) <sup>⑥</sup>      | Wine (other than grape wine or citrus wine) produced by the normal alcoholic fermentation of the juice of sound, ripe fruit (including restored or unrestored pure condensed fruit must), with or without the addition, after fermentation, of pure condensed fruit must, and with or without added fruit brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment* | CIDER OR APPLE WINE <sup>①</sup>  | Wine made from apples       |
|  |   | PERRY OR PEAR WINE <sup>①</sup>   | Wine made from pears        |
|  |   | SPECIFIC FRUIT FROM WHICH MADE, E.G., "STRAWBERRY WINE" <sup>①</sup>    |                             |
| WINE FROM OTHER AGRICULTURAL PRODUCTS <sup>⑦</sup> | Wine (other than grape wine, citrus wine or fruit wine) produced by the normal alcoholic fermentation of sound fermentable agricultural products, either fresh or dried, or of the restored or unrestored pure condensed must thereof, with the addition before or  | MEAD OR HONEY WINE <sup>①</sup>   | Wine made from honey        |
|  |   | SAKE OR RICE WINE <sup>①</sup>  | Wine made from rice         |
|  |   | RAISIN WINE <sup>①</sup>  | Wine made from dried grapes |
|  |   | SPECIFIC AGRICULTURAL COMMODITY FROM                                    |                             |

| CLASS                                   | GENERAL CLASS DEFINITION   | TYPE   | GENERAL TYPE DEFINITION      |
|---|--|--|------------------------------|
|   | during fermentation of a volume of water not greater than the minimum necessary to correct natural moisture deficiencies in such products, with or without the addition, after fermentation, of pure condensed must, and with or without added alcohol or such other spirits as will not alter the character of the product, but without other addition or abstraction except as may occur in cellar treatment*                                      | WHICH MADE, E.G., "DRIED APRICOT WINE" <sup>①</sup>  |                              |
| APERITIF WINE <sup>①</sup>              | Herb flavored fortified (containing added brandy or alcohol) grape wine containing not less than 15% alcohol by volume   | VERMOUTH <sup>①</sup>  | See GENERAL CLASS DEFINITION |
| RETSINA WINE <sup>①</sup>               | Grape table wine flavored or fermented with resin  | NO TYPE UNDER THIS CLASS   |                              |
| SUBSTANDARD OR OTHER THAN STANDARD WINE | <ul style="list-style-type: none"> <li>• Wine having a volatile acidity in excess of prescribed limits</li> <li>• Wine, for which no maximum level of volatile acidity is prescribed, having a volatile acidity in excess of .14 gram per 100 ml</li> <li>• Wine that through disease, decomposition or otherwise does not possess the characteristics associated with what would otherwise constitute a particular class or type of wine</li> </ul> | SPECIFIC CLASS OR TYPE TO WHICH WINE WOULD OTHERWISE BELONG, E.G., "SUBSTANDARD TOMATO WINE," "OTHER THAN STANDARD ORANGE WINE" <sup>①</sup> |                              |

| CLASS          | GENERAL CLASS DEFINITION   | TYPE  | GENERAL TYPE DEFINITION |
|----------------|--|---|-------------------------|
|                | <ul style="list-style-type: none"> <li>• Grape, citrus, fruit or agricultural wine produced with sugar and/or water in excess of prescribed limitations</li> </ul>   |   |                         |
| IMITATION WINE | <ul style="list-style-type: none"> <li>• Wine containing synthetic materials</li> <li>• Wine made from water and residue of wine making material</li> <li>• Wine treated to simulate a different class or type of wine</li> <li>• Wine made from must concentrated to more than 80 degrees brix</li> </ul> | SPECIFIC CLASS OR TYPE TO WHICH WINE WOULD OTHERWISE BELONG, E.G., "IMITATION GRAPE WINE" <sup>①</sup>  |                         |
| WINE SPECIALTY | <ul style="list-style-type: none"> <li>• Wine not defined under any other class</li> <li>• Generally, wine containing flavoring and/or coloring materials and/or nonstandard treating materials</li> </ul>   | <ul style="list-style-type: none"> <li>• NO DEFINED TYPE(S) UNDER THIS CLASS</li> <li>• PRODUCT DEFINITION IS UNIQUE TO COMPOSITION AND PRODUCTION OF THE WINE<sup>④</sup></li> </ul> |                         |

\*See "CELLAR TREATMENT (WINE)"

①Sufficient as class and type designation

②Sufficient as class and type designation and statement of alcohol content

③May be used in addition to but not in lieu of class and type designation  
"Sparkling Wine"

④Statement reflecting composition and character of product is sufficient as class and type designation, e.g., "Grape Wine With Natural Spice Flavor"

⑤Wine derived from two or more citrus fruits must be identified as "Citrus Wine" or "Citrus Fruit Wine," followed by the percentage of and name of each citrus fruit

from which the wine was made, e.g., “Citrus Wine, 30% Tangerine Wine, 70% Orange Wine”

Percentages are not required if the wine is derived from:

--2 citrus fruits and neither contributes less than 40% of the volume of the wine

--3 citrus fruits and each contributes at least 30% of the volume of the wine

--4 citrus fruits and each contributes at least 20% of the volume of the wine

⑥See footnote 5; these provisions also apply to fruit wine

⑦See footnote 5; these provisions also apply to wine from other agricultural products with the exception that only the word “Wine” precedes the disclosure of the specific commodities and percentages

⑧Sufficient as class and type designation. Also, classified as a GENERIC name; GENERIC names will be discussed further in a future chapter

⑨Sufficient as class and type designation. Also, classified as a SEMI-GENERIC name; SEMI-GENERIC names will be discussed further in a future chapter

⑩Sufficient as class and type designation. Also, classified as a NON-GENERIC name; NON-GENERIC names will be discussed further in a future chapter

## CHART II

### ALPHABETICAL LISTING OF CLASSES AND TYPES (WINE)

| CLASS/TYPE DESIGNATION       | CLASS TO WHICH BELONGS                         |
|------------------------------|--|
| ALOXE-CORTON                 | GRAPE WINE (from France)                       |
| ALSACE OR VIN D'ALSACE       | GRAPE WINE (from France)                       |
| AMBER WINE                   | GRAPE WINE                                     |
| ANGELICA                     | GRAPE (Dessert) WINE                           |
| ANJOU                        | GRAPE WINE (from France)                       |
| APERITIF WINE                | APERITIF WINE                                  |
| ASTI SPUMANTE                | SPARKLING WINE (from Italy)                    |
| BARBARESCO                   | GRAPE WINE (from Italy)                        |
| BARBERA D'ALBA               | GRAPE WINE (from Italy)                        |
| BARBERA D'ASTI               | GRAPE WINE (from Italy)                        |
| BARDOLINO                    | GRAPE WINE (from Italy)                        |
| BAROLO                       | GRAPE WINE (from Italy)                        |
| BARSAC                       | GRAPE WINE (from France)                       |
| BATARD-MONTRACHET            | GRAPE WINE (from France)                       |
| BEAUJOLAIS                   | GRAPE WINE (from France)                       |
| BEAUJOLAIS VILLAGES          | GRAPE WINE (from France)                       |
| BEAUNE                       | GRAPE WINE (from France)                       |
| BERNKASTELER DOCTOR (DOKTOR) | GRAPE WINE (from Federal Republic of Germany ) |
| BONNES MARES                 | GRAPE WINE (from France)                       |
| BORDEAUX                     | GRAPE WINE (from France)                       |
| BORDEAUX BLANC               | GRAPE WINE (from France)                       |
| BORDEAUX ROUGE               | GRAPE WINE (from France)                       |

| <b>CLASS/TYPE DESIGNATION</b> | <b>CLASS TO WHICH BELONGS</b> |
|-------------------------------|-------------------------------|
| BOURGOGNE                     | GRAPE WINE (from France)      |
| BROUILLY                      | GRAPE WINE (from France)      |
| BRUNELLO DI MONTALCINO        | GRAPE WINE (from Italy)       |
| BULK PROCESS CRACKLING WINE   | SPARKLING WINE                |
| BURGUNDY                      | GRAPE WINE                    |
| CARBONATED WINE               | CARBONATED WINE               |
| CHABLIS                       | GRAPE WINE                    |
| CHAMBERTIN                    | GRAPE WINE (from France)      |
| CHAMBOLLE-MUSIGNY             | GRAPE WINE (from France)      |
| CHAMPAGNE                     | SPARKLING WINE                |
| CHARMES-CHAMBERTIN            | GRAPE WINE (from France)      |
| CHASSAGNE-MONTRACHET          | GRAPE WINE (from France)      |
| CHATEAU LAFITE                | GRAPE WINE (from France)      |
| CHATEAU MARGAUX               | GRAPE WINE (from France)      |
| CHATEAU YQUEM                 | GRAPE WINE (from France)      |
| CHATEAUNEUF-DU-PAPE           | GRAPE WINE (from France)      |
| CHENAS                        | GRAPE WINE (from France)      |
| CHEVALIER-MONTRACHET          | GRAPE WINE (from France)      |
| CHIANTI                       | GRAPE WINE                    |
| CHIROUBLES                    | GRAPE WINE (from France)      |
| CIDER                         | FRUIT WINE                    |
| CLARET                        | GRAPE WINE                    |
| CLOS DE LA ROCHE              | GRAPE WINE (from France)      |
| CLOS DE VOUGEOT               | GRAPE WINE (from France)      |
| CORTON                        | GRAPE WINE (from France)      |
| CORTON-CHARLEMAGNE            | GRAPE WINE (from France)      |

| <b>CLASS/TYPE DESIGNATION</b> | <b>CLASS TO WHICH BELONGS</b>                 |
|-------------------------------|---|
| COTE DE BEAUNE                | GRAPE WINE (from France)                      |
| COTE DE BEAUNE-VILLAGES       | GRAPE WINE (from France)                      |
| COTE DE BROUILLY              | GRAPE WINE (from France)                      |
| COTE DE NUITS                 | GRAPE WINE (from France)                      |
| COTE DE NUITS-VILLAGES        | GRAPE WINE (from France)                      |
| COTE ROTIE                    | GRAPE WINE (from France)                      |
| COTEAUX DU LAYON              | GRAPE WINE (from France)                      |
| COTES DU RHONE                | GRAPE WINE (from France)                      |
| CRACKLING WINE                | SPARKLING WINE                                |
| CREMANT WINE                  | SPARKLING WINE                                |
| DAO                           | GRAPE WINE (from Portugal)                    |
| DEIDESHEIMER                  | GRAPE WINE (from Federal Republic of Germany) |
| DESSERT WINE                  | GRAPE WINE                                    |
| DEXHEIMER DOKTOR              | GRAPE WINE (from Federal Republic of Germany) |
| DOLCETTO D'ALBA               | GRAPE WINE (from Italy)                       |
| ECHZEZEAUX                    | GRAPE WINE (from France)                      |
| ENTRE-DEUX-MERS               | GRAPE WINE (from France)                      |
| ERBACHER MARCOBRUNN           | GRAPE WINE (from Federal Republic of Germany) |
| FLEURIE                       | GRAPE WINE (from France)                      |
| FORSTER                       | GRAPE WINE (from Federal Republic of Germany) |
| FORSTER JESUITENGARTEN        | GRAPE WINE (from Federal Republic of Germany) |
| FRASCATI                      | GRAPE WINE (from Italy)                       |
| FRIZZANTE WINE                | SPARKLING WINE                                |

| <b>CLASS/TYPE DESIGNATION</b> | <b>CLASS TO WHICH BELONGS</b>                 |
|-------------------------------|---|
| GATTINARA                     | GRAPE WINE (from Italy)                       |
| GEVREY-CHAMBERTIN             | GRAPE WINE (from France)                      |
| GRAACHER HIMMELREICH          | GRAPE WINE (from Federal Republic of Germany) |
| GRANDS ECHEZEAX               | GRAPE WINE (from France)                      |
| GRAPE WINE                    | GRAPE WINE                                    |
| GRAVES                        | GRAPE WINE (from France)                      |
| HAUT MEDOC                    | GRAPE WINE (from France)                      |
| HAUT SAUTERNE                 | GRAPE WINE                                    |
| HERMITAGE                     | GRAPE WINE (from France)                      |
| HOCK                          | GRAPE WINE                                    |
| HONEY WINE                    | WINE FROM OTHER AGRICULTURAL PRODUCTS         |
| LA TACHE                      | GRAPE WINE (from France)                      |
| LAGRIMA                       | GRAPE WINE (from Spain)                       |
| LACRYMA CHRISTI               | GRAPE WINE (from Italy)                       |
| LIEBFRAUMILCH                 | GRAPE WINE (from Federal Republic of Germany) |
| LIEBFRAUENMILCH               | GRAPE WINE (from Federal Republic of Germany) |
| LIGHT ANGELICA                | GRAPE (Dessert) WINE                          |
| LIGHT MADERIA                 | GRAPE (Dessert) WINE                          |
| LIGHT MUSCATEL                | GRAPE (Dessert) WINE                          |
| LIGHT PORT                    | GRAPE (Dessert) WINE                          |
| LIGHT SHERRY                  | GRAPE (Dessert) WINE                          |
| LIGHT WINE                    | GRAPE WINE                                    |
| LOIRE                         | GRAPE WINE (from France)                      |

| <b>CLASS/TYPE DESIGNATION</b> | <b>CLASS TO WHICH BELONGS</b>                 |
|-------------------------------|---|
| MACON                         | GRAPE WINE (from France)                      |
| MADEIRA                       | GRAPE (Dessert) WINE                          |
| MALAGA                        | GRAPE WINE                                    |
| MARGAUX                       | GRAPE WINE (from France)                      |
| MARSALA                       | GRAPE WINE                                    |
| MEAD (HONEY WINE)             | WINE FROM OTHER AGRICULTURAL PRODUCTS         |
| MEDOC                         | GRAPE WINE (from France)                      |
| MERCUREY                      | GRAPE WINE (from France)                      |
| MEURSAULT                     | GRAPE WINE (from France)                      |
| MONTRACHET                    | GRAPE WINE (from France)                      |
| MORGON                        | GRAPE WINE (from France)                      |
| MOSEL                         | GRAPE WINE (from Federal Republic of Germany) |
| MOSELLE                       | GRAPE WINE                                    |
| MOSEL-SAAR-RUWER              | GRAPE WINE (from Federal Republic of Germany) |
| MOULIN-A-VENT                 | GRAPE WINE (from France)                      |
| MUSCADET                      | GRAPE WINE (from France)                      |
| MUSCATEL                      | GRAPE (Dessert) WINE                          |
| MUSIGNY                       | GRAPE WINE (from France)                      |
| NEBBIOLO D'ALBA               | GRAPE WINE (from Italy)                       |
| NUITS OR Nuits SAINT-GEORGES  | GRAPE WINE (from France)                      |
| OCKFENER BOCKSTEIN            | GRAPE WINE (from Federal Republic of Germany) |
| OPORTO                        | GRAPE WINE (from Italy)                       |
| ORVIETO                       | GRAPE WINE (from Portugal)                    |

| <b>CLASS/TYPE DESIGNATION</b> | <b>CLASS TO WHICH BELONGS</b>                 |
|-------------------------------|---|
| PAUILLAC                      | GRAPE WINE (from France)                      |
| PERLANT WINE                  | SPARKLING WINE                                |
| PERRY WINE                    | FRUIT WINE                                    |
| PETILLANT WINE                | SPARKLING WINE                                |
| PIESPORTER GOLDTROPFCHEN      | GRAPE WINE (from Federal Republic of Germany) |
| PIESPORTER MICHELSBERG        | GRAPE WINE (from Federal Republic of Germany) |
| PIESPORTER TREPPCHEN          | GRAPE WINE (from Federal Republic of Germany) |
| PINEAU DES CHARENTES          | GRAPE (Dessert) WINE (from France)            |
| PINK WINE                     | GRAPE WINE                                    |
| POMEROL                       | GRAPE WINE (from France)                      |
| POMMARD                       | GRAPE WINE (from France)                      |
| PORT                          | GRAPE (Dessert) WINE                          |
| PORTO OR VINHO DO PORTO       | GRAPE WINE (from Italy)                       |
| POUILLY-FUISSE                | GRAPE WINE (from France)                      |
| POUILLY-FUME                  | GRAPE WINE (from France)                      |
| PULIGNY-MONTRACHET            | GRAPE WINE (from France)                      |
| RAISIN WINE                   | WINE FROM OTHER AGRICULTURAL PRODUCTS         |
| RECIOTTO WINE                 | SPARKLING WINE                                |
| RED WINE                      | GRAPE WINE                                    |
| RETSINA WINE                  | RETSINA WINE                                  |
| RHINE WINE                    | GRAPE WINE                                    |
| RHONE                         | GRAPE WINE (from France)                      |
| RICHEBOURG                    | GRAPE WINE (from France)                      |

| <b>CLASS/TYPE DESIGNATION</b>  | <b>CLASS TO WHICH BELONGS</b>                 |
|--------------------------------|---|
| RIOJA                          | GRAPE WINE (from Spain)                       |
| ROMANEE-CONTI                  | GRAPE WINE (from France)                      |
| ROMANEE SAINT-VIVANT           | GRAPE WINE (from France)                      |
| ROSE D'ANJOU                   | GRAPE WINE (from France)                      |
| ROSE WINE                      | GRAPE WINE                                    |
| RUDESHEIMER                    | GRAPE WINE (from Federal Republic of Germany) |
| RICE WINE                      | WINE FROM OTHER AGRICULTURAL PRODUCTS         |
| SAINT-AMOUR                    | GRAPE WINE (from France)                      |
| SAINT-EMILION                  | GRAPE WINE (from France)                      |
| SAINT-ESTEPHE                  | GRAPE WINE (from France)                      |
| SAINT-JULIEN                   | GRAPE WINE (from France)                      |
| SAKE                           | WINE FROM OTHER AGRICULTURAL PRODUCTS         |
| SANCERRE                       | GRAPE WINE (from France)                      |
| SANTENAY                       | GRAPE WINE (from France)                      |
| SAUMUR                         | GRAPE WINE (from France)                      |
| SAUTERNE                       | GRAPE WINE                                    |
| SAVIGNY OR SAVIGNY-LES-BEAUNES | GRAPE WINE (from France)                      |
| SCHARZHOFBERGER                | GRAPE WINE (from Federal Republic of Germany) |
| SCHLOSS JOHANNISBERGER         | GRAPE WINE (from Federal Republic of Germany) |
| SCHLOSS VOLLRADS               | GRAPE WINE (from Federal Republic of Germany) |
| SHERRY                         | GRAPE (Dessert) WINE                          |
| SOAVE                          | GRAPE WINE (from Italy)                       |

| <b>CLASS/TYPE DESIGNATION</b>      | <b>CLASS TO WHICH BELONGS</b>                 |
|------------------------------------|---|
| SPARKLING WINE                     | SPARKLING WINE                                |
| TABLE WINE                         | GRAPE WINE                                    |
| TAVEL                              | GRAPE WINE (from France)                      |
| TOKAY                              | GRAPE WINE                                    |
| TOURAINÉ                           | GRAPE WINE (from France)                      |
| VALPOLICELLA                       | GRAPE WINE (from Italy)                       |
| VARIETAL/MULTI VARIETAL GRAPE WINE | GRAPE WINE                                    |
| VERMOUTH                           | APERITIF WINE                                 |
| VINO NOBILE DE MONTEPULCIANO       | GRAPE WINE (from Italy)                       |
| VOLNAY                             | GRAPE WINE (from France)                      |
| VOSNE-ROMANÉE                      | GRAPE WINE (from France)                      |
| VOUVRAY                            | GRAPE WINE (from France)                      |
| WEHLENER SONNENUHR                 | GRAPE WINE (from Federal Republic of Germany) |
| WHITE WINE                         | GRAPE WINE                                    |
| ZELLER SCHWARZE KATZ               | GRAPE WINE (from Federal Republic of Germany) |

# NAME AND ADDRESS (WINE)

## AMERICAN WINE

- **MANDATORY**

Name and address of the bottler or packer

- **OPTIONAL**

Name and address of the winery that produced, made, blended, cellared, vinted, prepared or grew the commodity used to make the wine

- **DEFINITIONS**

### **NAME**

The company or corporate name or trade name identical to that shown on the basic permit

### **ADDRESS**

- The city and state of the named winery identical to that shown on the basic permit
- Other geographic references, e.g., county names, may be included in the address ONLY IF the geographic reference appears on the basic permit as part of the permit address

- **PRECEDING EXPLANATORY PHRASE**

Name and address statements must be preceded by appropriate explanatory phrases:

For MANDATORY name and address statement

- “Bottled by” must be used for wine bottled in containers of 4 liters or less
- “Packed by” must be used for wine packed in containers of over 4 liters

For OPTIONAL name and address statements

| USE THE EXPLANATORY PHRASE     | IF (AT THE STATED ADDRESS) THE NAMED WINERY.....  |
|--------------------------------|---|
| Blended by                     | mixed the wine with other wines of the same class and type  |
| Cellared by                    | subjected the wine to cellar treatment*   |
| Grown, produced and bottled by | 1) grew all of the grapes, fruit or other agricultural commodity used to make the wine on land owned or controlled by the winery<br>AND<br>2) fermented not less than 75% of the wine AND<br>3) bottled the resulting wine    |
| Made by                        | 1) fermented not less than 75% of the wine OR<br>2) changed the class and type of the base wine by the addition of alcohol, brandy, flavors, colors or carbonation OR<br>3) produced sparkling wine by secondary fermentation |
| Prepared by                    | subjected the wine to cellar treatment*   |
| Produced by                    | 1) fermented not less than 75% of the wine OR<br>2) changed the class and type of the base wine by the addition of alcohol, brandy, flavors, colors or carbonation OR<br>3) produced sparkling wine by secondary fermentation |
| Vinted by                      | subjected the wine to cellar treatment*   |

\*See "CELLAR TREATMENT (WINE)"

If the named winery bottled or packed AND at the same address, produced, made, blended, cellared, vinted or prepared AND/OR if the named winery bottled or packed AND on land it owns or controls grew the commodity used to make the wine, the preceding explanatory phrase may reference the specific wine making operation in addition to "Bottled by" or "Packed by" (Example: "Produced and bottled by," "Made and packed by")

The name or name and address of the person for whom the wine was produced, made, blended, etc., and/or bottled or packed MAY also be shown on the label. This name or name and address must be preceded by an appropriate explanatory phrase (Example: "Vinted and bottled for," "Packed for")

## **IMPORTED WINE**

- **MANDATORY**

Name and address of the importer, AND

If the wine is bottled or packed after importation:

- Name and address of the bottler or packer, OR
- Other indication of bottling or packing in the U.S. (see “PRECEDING EXPLANATORY PHRASE” below for wine bottled or packed after importation)

- **DEFINITIONS**

### **NAME**

The company or corporate name or trade name identical to that shown on the basic permit

### **ADDRESS**

The city and state of the named importer identical to that shown on the basic permit

### **PRECEDING EXPLANATORY PHRASE**

Name and address statements must be preceded by appropriate explanatory phrases:

- For wine imported in bottles

The name and address of the importer must be preceded by “Imported by” or other similar appropriate phrase, such as, “Sole Agent,” “Sole U.S. Agent,” “Distributed by”

- For wine bottled or packed after importation

If the wine is bottled or packed FOR the importer, the name and address of the importer must be preceded by “Imported by and bottled (or packed) for”

If the wine is bottled or packed BY the importer, the name and address of the importer must be preceded by "Imported and bottled (or packed) by"

**OR**

The name and address of the importer preceded by "Imported by" (or other similar appropriate phrase) AND

The name and address of the U.S. bottler or packer preceded by "Bottled by" or "Packed by"

- For wine blended, bottled or packed outside the country of origin and labeled with a reference to the country of origin, the name and address (city and country) of the blender, bottler or packer MUST be shown preceded by "Blended by," "Bottled by" or "Packed by," as appropriate.

**NOTE:**

- "Bottled by (or for)" is required for wine bottled in containers of 4 liters or less
- "Packed by (or for)" is required for wine packed in containers of over 4 liters
- The name or name and address of the foreign wine maker MAY also be shown on the label. This name or name and address MUST be preceded by an appropriate explanatory phrase identifying the specific wine making operation. The specific term or phrase used, e.g., "Produced by" must be used in accordance with the requirements of the country of origin for wine sold within the country of origin
- The name or name and address of the person for whom the wine was imported or imported and bottled and packed MAY also be shown on the label. This name or name and address must be preceded by an appropriate explanatory phrase  
(Example: "Imported for," "Imported and bottled for")

# STANDARDS OF FILL (WINE)

- Authorized metric standards of fill:

|            |        |
|------------|--------|
| 3 Liters   | 375 ml |
| 1.5 Liters | 187 ml |
| 1 Liter    | 100 ml |
| 750 ml     | 50 ml  |
| 500 ml     |        |

- For wine discussed below that is bottled or packed in a nonstandard size (a size not listed above), the net contents statement must appear on the front of the container
- The authorized metric standards of fill do not apply to:

Wine bottled or packed prior to January 1, 1979

Sake

Wine packed in containers of 18 liters or more

- For wine bottled or packed prior to January 1, 1979, in a nonstandard size (a size not listed above), Sake and wine packed in containers of over 18 liters:

The net contents must be expressed in liters and decimal portions of a liter for containers of more than one liter. Net contents must be expressed in milliliters for containers of less than one liter

Documentation of bottling or packing prior to January 1, 1979, must accompany the application for certificate of label approval (COLA). Documentation for American wine is a bottling record; for imported wine, a bottling date certificate issued by an authorized certifying official in the country of origin or bottling constitutes documentation. (This requirement does not apply to Sake or wine in containers of over 18 liters)

Equivalents must be stated in fluid ounces

- Accurate to the nearest one-tenth of a fluid ounce for equivalents of 100 fluid ounces or less

- Accurate to the nearest whole fluid ounce for equivalents of 100 fluid ounces or more

The established U.S. equivalents for the authorized metric standards of fill:

|                           |                       |
|---------------------------|-----------------------|
| 3 Liters (101 fl. oz.)    | 375 ml (12.7 fl. oz.) |
| 1.5 Liters (50.7 fl. oz.) | 187 ml (6.3 fl. oz.)  |
| 1 Liter (33.8 fl. oz.)    | 100 ml (3.4 fl. oz.)  |
| 750 ml (25.4 fl. oz.)     | 50 ml (1.7 fl. oz.)   |
| 500 ml (16.9 fl. oz.)     |                       |

# CELLAR TREATMENT (WINE)

- Cellar treatment involves the use of various methods or materials to correct or stabilize wine
- Cellar treatment may not result in an alteration of the class and/or type of the wine
- General parameters for the cellar treatment of both IMPORTED and AMERICAN wines are set forth in the chart below:

| AUTHORIZED CELLAR TREATMENT   | RESTRICTIONS ON USE   |
|---|---|
| Treatment with filtering equipment  | Good commercial practice  |
| Treatment with fining agents  | Good commercial practice  |
| Treatment with sterilizing agents   | Good commercial practice  |
| Treatment with sulfur dioxide   | May not exceed 350 parts per million (ppm) in the finished wine   |
| Treatment with pasteurization   | 1) May not change the basic composition of the wine and<br>2) May not eliminate any of the wine's characteristic elements     |
| Treatment with refrigeration  | 1) May not change the basic composition of the wine and<br>2) May not eliminate any of the wine's characteristic elements     |
| Treatment with methods and materials to correct cloudiness, precipitation or abnormal color, odor or flavor developing in wine  | May be treated only to the minimum extent necessary to achieve correction   |
| Treatment with the use of constituents naturally present in the kind of fruit or other agricultural product from which the wine is produced to correct deficiencies of these constituents | May be treated only to the extent that constituents would be present in normal wines of the same class or type not so treated |

| AUTHORIZED CELLAR TREATMENT   | RESTRICTIONS ON USE  |
|---|--|
| Treatment involving volatile fruit-flavor concentrates  | Volatile fruit-flavor concentrates:<br>1) May be added only to wine of a winemaker's own production and<br>2) Must be produced from the same kind of fruit or the same variety of berry or grape from which the wine was made and<br>3) Proportion of volatile fruit-flavor concentrate added to the wine may not exceed the equivalent proportion of volatile fruit-flavor concentrate of the original juice or must from which the wine was produced and<br>4) Must be produced at a volatile fruit-flavor concentrate plant |
| Use of carbon dioxide to maintain counterpressure during the transfer of finished sparkling wines from bulk processing tanks to bottles or bottle to bottle | Carbon dioxide may not be increased by more than 0.009 grams per 100 ml during the transfer operation  |

- The specific materials and processes used in the treatment of AMERICAN wine must be approved by ATF prior to use. To request ATF consideration of a new material or process, an application must be filed with the Director of Industry Operations in the field division in which the bonded wine premises is located. The application must (a) show that the proposed material or process is consistent with good commercial practice, and (b) include the following:
  - (1) The name and description of the material or process;
  - (2) The purpose, the manner and the extent to which the material or process is to be used together with any technical bulletin or other pertinent information relative to the material or process;
  - (3) A sample, if a proposed material;
  - (4) Documentary evidence of the U.S. Food and Drug Administration's (FDA) acceptance<sup>①</sup> of the material for its intended purpose in the amounts proposed for the particular treatment contemplated;
  - (5) The test results of any laboratory-scale pilot study conducted by the winemaker in testing the material and an evaluation of the product and of

- the treatment including the results of tests of the shelf life of the treated wine;
- (6) A tabulation of pertinent information derived from the testing program conducted by the chemical manufacturer demonstrating the function of the material or process;
  - (7) A list of all chemicals used in compounding the treating material and the quantity of each component;
  - (8) The recommended maximum and minimum amounts, if any, of the material proposed to be used in the treatment and a statement as to the volume of water required, if any, to facilitate the addition of the material or operation of the process; and
  - (9) Two 750 ml samples representative of the wine before and after treatment
- The specific materials and processes used in the treatment of IMPORTED wine must be:
    - (a) permissible under the laws and regulations of the country of origin, AND
    - (b) acceptable to the FDA<sup>①</sup> for the intended use at the stated levels
  - The specific materials and processes currently authorized for the treatment of AMERICAN wine are detailed in the two charts that follow:

**MATERIALS AUTHORIZED FOR TREATMENT  
OF WINE AND JUICE**

| MATERIAL            | USE   | REFERENCE OR LIMITATION  |
|---------------------|---|--|
| Acacia (gum arabic) | To clarify and to stabilize wine                                      | The amount used shall not exceed 2 lbs./1000 gals. (0.24 g/L of wine. 21 CFR 184.1330 (GRAS) *see footnote below   |
| Activated carbon    | To assist precipitation during fermentation                           | 27 CFR 24.176. GRAS per FDA advisory opinion dated 1/26/79   |
|                     | To clarify and to purify wine   | The amount used to clarify and purify wine shall be included in the total amount of activated carbon used to remove excessive color in wine. 27 CFR 24.241 and 24.242 (GRAS) |
|                     | To remove color in wine and/or juice from which the wine was produced | The amount used to treat the wine, including the juice from which the wine was produced, shall not exceed 25 lbs./1000 gal. (3.0 g/L). If the amount                         |

| MATERIAL  | USE  | REFERENCE OR LIMITATION   |
|---|--|---|
|   |  | necessary exceeds this limit, a notice is required pursuant to 27 CFR 24.242 (GRAS)   |
| Albumen (egg white)   | Finning agent for wine   | May be prepared in a light brine 1 oz. (28.35 grams) potassium chloride, 2 lbs. (907.2 grams) egg white, 1 gal. (3.785 L) of water. Usage not to exceed 1.5 gals. of solution per 1000 gals. of wine. (GRAS)  |
| Alumino-silicates (hydrated) e.g., Bentonite (Wyoming clay) and Kaolin        | To clarify and to stabilize wine or juice  | 21 CFR 182.2727, 182.2729, 184.1155 (GRAS) and 186.1256. GRAS per FDA advisory opinion dated July 26, 1985  |
| Ammonium phosphate (mono- and dibasic)  | Yeast nutrient in wine production and to start secondary fermentation in the production of sparkling wines                                       | The amount used shall not exceed 8 lbs. per 1000 gals. (0.96 g/L) of wine. 21 CFR 184.1141 (GRAS)   |
| Ascorbic acid<br>iso-ascorbic acid<br>(erythorbic acid)                       | To prevent oxidation of color and flavor components of juice and wine  | May be added to grapes, other fruit (including berries), and other primary wine making materials, or to the juice of such materials, or to the wine, within limitations which do not alter the class or type of the wine. 21 CFR 182.3013 and 182.3041 (GRAS) |
| Calcium carbonate (with or without calcium salts of tartaric and malic acids) | To reduce the excess natural acids in high acid wine, and in juice prior to or during fermentation<br><br>A finning agent for cold stabilization | The natural or fixed acids shall not be reduced below 5 g/L. 21 CFR 184.1069 and 184.1099 and 184.1191 (GRAS)<br><br>The amount used shall not exceed 30 lbs./1000 gals. (3.59 g/L) of wine   |

| MATERIAL   | USE  | REFERENCE OR LIMITATION  |
|--|--|--|
| Calcium sulfate (gypsum)   | To lower pH in sherry wine   | The sulfate content of the finished wine shall not exceed 2.0 g/L expressed as potassium sulfate. 27 CFR 24.214. 21 CFR 184.1230 (GRAS)  |
| Carbon dioxide (including food grade dry ice)  | To stabilize***and to preserve wine  | 27 CFR 24.245<br>21 CFR 184.1240 (GRAS)  |
| Casein, potassium salt of casein   | To clarify wine  | GRAS per FDA opinions of 2/23/60 and 8/25/61, 27 CFR 24.243  |
| Citric acid  | To correct natural acid deficiencies in wine<br><br>To stabilize wine other than citrus wine | 27 CFR 24.182 and 24.192.<br>21 CFR 182.1033 (GRAS)<br><br>The amount of citric acid shall not exceed 5.8 lbs./1000 gals. (0.7 g/L). 27 CFR 24.244. 21 CFR 182.1033 (GRAS)   |
| Copper sulfate   | To remove hydrogen sulfide and/or mercaptans from wine                                       | The quantity of copper sulfate added (calculated as copper) shall not exceed 0.5 part copper per million parts of wine (0.5 mg/L) with the residual level of copper not to be in excess of 0.5 part per million (0.5 mg/L). 21 CFR 184.1261 (GRAS)   |
| Defoaming agents (polyoxyethylene 40 monostearate, silicone dioxide, dimethylpoly-siloxane, sorbitan monostearate, glyceryl mono-oleate and glyceryl dioleate) | To control foaming, fermentation adjunct   | Defoaming agents which are 100% active may be used in amounts not exceeding 0.15 lbs./1000 gals. (0.018 g/L) of wine. Defoaming agents which are 30% active may be used in amounts not exceeding 0.5 lbs./1000 gals. (0.06 g/L) of wine. Silicon dioxide shall be completely removed by filtration. The amount of silicon remaining in the wine shall not exceed 10 parts per million. 21 CFR 173.340 and 184.1505 |

| MATERIAL                                      | USE   | REFERENCE OR LIMITATION  |
|---|---|--|
| Dimethyl dicarbonate                          | To sterilize and to stabilize wine, dealcoholized wine and low alcohol wine               | Must meet the conditions prescribed by FDA in 21 CFR 172.133. DMDC may be added to wine, dealcoholized wine, and low alcohol wine in a cumulative amount not to exceed 200 parts per million (ppm)   |
| Enzymatic activity                            | Various uses as shown below:  | The enzyme preparation used shall be prepared from nontoxic and nonpathogenic microorganisms in accordance with good manufacturing practice and must be acceptable to FDA <sup>①</sup>   |
| Carbohydrase (alpha-Amylase)                  | To convert starches to fermentable carbohydrates  | The amylase enzyme activity shall be derived from <i>Aspergillus niger</i> , <i>Aspergillus oryzae</i> , <i>Bacillus subtilis</i> or barley malt per FDA advisory opinion of 8/18/83 or from <i>Rhizopus oryzae</i> per 21 CFR 173.130 or from <i>Bacillus licheniformis</i> per 21 CFR 184.1027 |
| Carbohydrase (beta-Amylase)                   | To convert starches to fermentable carbohydrates  | The amylase enzyme activity shall be derived from barley malt per FDA advisory opinion dated 8/18/83   |
| Carbohydrase (Glucoamylase, Amyloglucosidase) | To convert starches to fermentable carbohydrates  | The amylase enzyme activity shall be derived from <i>Aspergillus niger</i> or <i>Aspergillus oryzae</i> per FDA advisory opinion dated 8/18/83 or from <i>Rhizopus oryzae</i> per 21 CFR 173.130 or from <i>Rhizopus niveus</i> per 21 CFR 173.110   |
| Catalase                                      | To clarify and to stabilize wine  | The enzyme activity used shall be derived from <i>Aspergillus niger</i> or bovine liver per FDA advisory opinion dated 8/18/83 (GRAS)  |
| Cellulase                                     | To clarify and to stabilize wine and to facilitate separation of the juice from the fruit | The enzyme activity used shall be derived from <i>Aspergillus niger</i> per FDA advisory opinion of 8/18/83 (GRAS)   |

| MATERIAL            | USE   | REFERENCE OR LIMITATION   |
|---------------------|---|---|
| Glucose oxidase     | To clarify and to stabilize wine  | The enzyme activity used shall be derived from <i>Aspergillus niger</i> per FDA advisory opinion of 8/18/83 (GRAS)  |
| Pectinase           | To clarify and to stabilize wine and to facilitate separation of juice from the fruit | The enzyme activity used shall be derived from <i>Aspergillus niger</i> per FDA advisory opinion dated 8/18/83 (GRAS)   |
| Protease general    | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from <i>Aspergillus niger</i> or <i>Bacillus subtilis</i> per FDA advisory opinion dated 8/18/83 or from <i>Bacillus licheniformis</i> per 21 CFR 184.1027 (GRAS) |
| Protease (Bromelin) | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from <i>Ananas comosus</i> or <i>Ananas bracteatus</i> (L) per FDA advisory opinion dated 8/18/83 (GRAS)  |
| Protease (Ficin)    | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from <i>Ficus</i> spp. per FDA advisory opinion dated 8/18/83 (GRAS)  |
| Protease (Papain)   | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from <i>Carica papaya</i> (L) per 21 CFR 184.1585 (GRAS)  |
| Protease (Pepsin)   | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from porcine or bovine stomachs per FDA advisory opinion dated 8/18/83 (GRAS)   |
| Protease (Trypsin)  | To reduce or to remove heat labile proteins   | The enzyme activity used shall be derived from porcine or bovine pancreas per FDA advisory opinion dated 8/18/83 (GRAS)   |

| MATERIAL                                       | USE  | REFERENCE OR LIMITATION   |
|--|--|---|
| Urease   | To reduce levels of naturally occurring urea in wine to help prevent the formation of ethyl carbamate  | The urease enzyme activity shall be derived from <i>Lactobacillus fermentum</i> per 21 CFR 184.1924. Use is limited to not more than 200 mg/L and must be filtered prior to final packaging of the wine   |
| Ethyl maltol                                   | To stabilize wine  | Use authorized at a maximum level of 100 mg/L in all standard wines except natural wine produced from <i>Vitis vinifera</i> grapes. FDA advisory opinion dated 12/1/86  |
| Ferrocyanide compounds (sequestered complexes) | To remove trace metal from wine and to remove objectionable levels of sulfide and mercaptans from wine | No insoluble or soluble residue in excess of 1 part per million shall remain in the finished wine and the basic character of the wine shall not be changed by such treatment. GRAS per FDA advisory opinion of 6/22/82  |
| Ferrous sulfate                                | To clarify and to stabilize wine   | The amount used shall not exceed 3 ozs./1000 gals. (0.022 g/L) of wine. 21 CFR 184.1315 (GRAS)  |
| Fumaric acid                                   | To correct natural acid deficiencies in grape wine<br><br>To stabilize wine                            | The fumaric acid content of the finished wine shall not exceed 25 lbs./1000 gals. (3.0 g/L). 27 CFR 24.182 and 24.192. 21 CFR 172.350<br><br>The fumaric acid content of the finished wine shall not exceed 25 lbs./1000 gals. (3.0 g/L). 27 CFR 24.244. 21 CFR 172.350 |
| Gelatin (food grade)                           | To clarify juice or wine   | (GRAS)  |
| Granular cork                                  | To smooth wine   | The amount used shall not exceed 10 lbs./1000 gals. of wine (1.2 g/L). GRAS per FDA advisory opinion dated 2/25/85  |

| <b>MATERIAL</b>                                 | <b>USE</b>   | <b>REFERENCE OR LIMITATION</b>   |
|---|--|--|
| Isinglass                                       | To clarify wine  | GRAS per FDA advisory opinion dated 2/25/85  |
| Lactic acid                                     | To correct natural acid deficiencies in grape wine   | 27 CFR 24.182 and 24.192<br>21 CFR 184.1061 (GRAS)   |
| Malic acid                                      | To correct natural acid deficiencies in juice or wine  | 27 CFR 24.182 and 24.192. 21 CFR 184.1069 (GRAS)   |
| Malo-lactic bacteria                            | To stabilize grape wine  | Malo-lactic bacteria of the type <i>Leuconostoc oenos</i> may be used in treating wine. GRAS per FDA advisory opinion dated 2/25/85  |
| Maltol  | To stabilize wine  | Use authorized at a maximum level of 250 mg/L in all standard wine except natural wine produced from <i>Vitis vinifera</i> grapes. FDA advisory opinion dated 12/1/86  |
| Milk (Pasteurized whole or skim)                | Fining agent for white grape wine or sherry  | The amount used shall not exceed 2.0 liters of pasteurized milk per 1000 liters of white grape wine or sherry (0.2 percent V/V)  |
| Nitrogen gas                                    | To maintain pressure during filtering and bottling or canning of wine and to prevent oxidation of wine | 21 CFR 184.1540 (GRAS)   |
| Oak chips or particles, uncharred and untreated | To smooth wine   | 21 CFR 172.510   |
| Oxygen and compressed air                       | May be used in juice and wine  | None   |
| Polyvinyl-poly pyr-rolidone (PVPP)              | To clarify and to stabilize wine and to remove color from red or black wine or juice                   | The amount used to treat the wine, including the juice from which the wine was produced, shall not exceed 60 lbs./1000 gals. (7.19 g/L) and shall be removed during filtration. PVPP may be used in a continuous or batch process. The finished wine shall retain vinous |

| MATERIAL   | USE  | REFERENCE OR LIMITATION   |
|--|--|---|
|  |  | character and shall have color of not less than 0.6 Lovibond in a one-half inch cell or not more than 95 percent transmittance per **AOAC Method 11.003-11.004 (14th Ed.). 21 CFR 173.50            |
| Potassium bitartrate                             | To stabilize grape wine  | The amount used shall not exceed 35 lbs./1000 gals. (4.19 g/L) of grape wine. 21 CFR 184.1077 (GRAS)  |
| Potassium carbonate and/or potassium bicarbonate | To reduce excess natural acidity in wine, and in juice prior to or during fermentation | The natural or fixed acids shall not be reduced below 5 parts per thousand (5 g/L). 21 CFR 184.1619 and 184.1613 (GRAS)   |
| Potassium citrate                                | pH control agent and sequestrant in treatment of citrus wines                          | The amount of potassium citrate shall not exceed 25 lbs./1000 gals. (3.0 g/L) of finished wine. 27 CFR 24.182. 21 CFR 182.1625 and 182.6625 (GRAS)  |
| Potassium meta-bisulfite                         | To sterilize and to preserve wine  | The sulfur dioxide content of the finished wine shall not exceed the limitations prescribed in 27 CFR 4.22. 21 CFR 182.3637 (GRAS)  |
| Silica gel (colloidal silicon dioxide)           | To clarify wine  | Use shall not exceed the equivalent of 20 lbs. colloidal silicon dioxide at a 30% concentration per 1000 gals. of wine (2.4 g/L). Silicon dioxide shall be completely removed by filtration. (GRAS) |
| Sorbic acid and potassium salt of sorbic acid    | To sterilize and to preserve wine; to inhibit mold growth and secondary fermentation   | The finished wine shall contain not more than 300 milligrams of sorbic acid per liter of wine. 21 CFR 182.3089 and 182.3640 (GRAS)  |
| Soy flour (defatted)                             | Yeast nutrient to facilitate fermentation of wine                                      | The amount used shall not exceed 2 lbs./1000 gals. (0.24 g/L) of wine. (GRAS)   |
| Sulfur dioxide                                   | To sterilize and to preserve wine  | The sulfur dioxide content of the finished wine shall not exceed the limitations prescribed in 27 CFR 4.22(b)(1). 21 CFR 182.3862 (GRAS)  |

| MATERIAL                                      | USE   | REFERENCE OR LIMITATION   |
|---|---|---|
| Tannin  | <p>To adjust tannin content in apple juice or in apple wine</p> <p>To clarify or to adjust tannin content of juice or wine (other than apple)</p>                     | <p>The residual amount of tannin shall not exceed 3.0 g/L, calculated as gallic acid equivalents (GAE). GRAS per FDA advisory opinions dated 4/6/59 and 3/29/60. Total tannin shall not be increased by more than 150 milligrams/liter by the addition of tannic acid (polygalloylglucose)</p> <p>The residual amount of tannin, calculated in gallic acid equivalents, shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine. Only tannin which does not impart color may be used in the cellar treatment of juice or wine. GRAS per FDA advisory opinions dated 4/6/59 and 3/29/60. Total tannin shall not be increased by more than 150 milligrams/liter by the addition of tannic acid (poly-galloylglucose)</p> |
| Tartaric acid                                 | To correct natural acid deficiencies in grape juice/wine and to reduce the pH of grape juice/wine where ameliorating material is used in the production of grape wine | Use as prescribed in 27 CFR 24.182 and 24.192. 21 CFR 184.1099 (GRAS)   |
| Thiamine hydrochloride                        | Yeast nutrient to facilitate fermentation of wine   | The amount used shall not exceed 0.005 lb./1000 gals. (0.6 mg/L) of wine or juice. 21 CFR 184.1875 (GRAS)   |
| Yeast, autolyzed                              | Yeast nutrient to facilitate fermentation in the production of grape or fruit wine  | 21 CFR 172.896 and 184.1983. GRAS per FDA advisory opinion of 10/6/59   |
| Yeast, cell wall/membranes of autolyzed yeast | To facilitate fermentation of juice/wine  | The amount used shall not exceed 3 lbs./1000 gals. (0.36 g/L) of wine or juice. (GRAS)  |

\*GRAS - An acronym for “generally recognized as safe.” The term means that the treating material has an FDA listing in 21 CFR Part 182 or Part 184 or is considered GRAS by FDA advisory opinion or by self-affirmation with no FDA objection

\*\*AOAC - Association of Official Analytical Chemists

\*\*\*To stabilize - To prevent or to retard unwanted alteration of chemical and/or physical properties

**PROCESSES AUTHORIZED FOR THE TREATMENT  
OF WINE, JUICE AND DISTILLING MATERIAL**

| <b>PROCESSES</b>                                  | <b>USE</b>   | <b>REFERENCE OR LIMITATION</b>  |
|---|--|---|
| Elimination of sulfur dioxide by physical process | To reduce the sulfur dioxide content of juice          | Use of a physical process to remove sulfur dioxide from juice must not alter the basic character of the juice so treated  |
| Ion exchange                                      | Various applications in the treatment of juice or wine | <p>Anion, cation and non-ionic resins, except those anionic resins in the mineral acid state, may be used in batch or continuous column processes as total or partial treatment of wine, provided that with regard to juice or finished wine;</p> <ol style="list-style-type: none"> <li>1) Such treatment does not alter the fruit character of the juice or wine</li> <li>2) The treatment does not reduce the color of the juice or wine to less than that normally contained in such juice or wine</li> <li>3) Treatment does not increase inorganic anions in the juice or wine by more than 10 mg/L</li> <li>4) The treatment does not reduce the metallic cation concentration in the juice or wine to less than 300 mg/L</li> <li>5) The treatment does not reduce natural or fixed acid in grape wine below 4 g/L for red table wines, 3 g/L for white table wines, 2.5 g/L for all other grape wines, 4 g/L for wine other than grape wine</li> <li>6) Treatment does not reduce the pH of the juice or wine to less than pH 2.8 nor increase the pH to more than pH</li> </ol> |

| PROCESSES                   | USE   | REFERENCE OR LIMITATION  |
|-----------------------------|---|--|
|                             |   | <p>4.5</p> <p>7) The resins used have not imparted to the juice or wine any material or characteristic (incidental to the resin treatment) which may be prohibited under any other section of the regulations in this part. The winemaker may employ conditioning and/or regenerating agents consisting of water, fruit acids common to the wine or juice being treated, and inorganic acids, salts and/or bases provided the conditioned or regenerated resin is rinsed with water until the resin and container are essentially free from unreacted (excess) conditioning or regenerating agents prior to the introduction of the juice or wine. 21 CFR 173.25</p> |
| Reverse osmosis****         | To reduce the ethyl alcohol content of wine and to remove off flavors in wine | Permeable membranes which are selective for molecules not greater than 500 molecular weight with transmembrane pressures of 200 psi and greater. The addition of water other than that originally present prior to processing will render standard wine "other than standard." Use shall not alter vinous character  |
| Spinning cone column****    | To reduce the ethyl alcohol content of wine and to remove off flavors in wine | Use shall not alter vinous character. For standard wine, the same amount of essence must be added back to any lot of wine as was originally removed  |
| Thermal gradient processing | To separate wine into low alcohol and high alcohol wine fractions             | The fractions derived from such processing shall retain vinous character. Such treatment shall not increase the alcohol content of the high alcohol fraction to more than 24 percent by volume. The addition of water other than that originally present in the wine prior to processing will render standard  |

| PROCESSES  | USE   | REFERENCE OR LIMITATION  |
|--|---|--|
|  | To separate juice into low Brix and high Brix juice fractions   | wine "other than standard"<br><br>The low Brix fraction derived from such processing may be used in wine production. The high Brix fraction derived from such processing shall not be diluted with water for use in wine production  |
| Thin-film evaporation under reduced pressure**** | To separate wine into a low alcohol wine fraction and into a higher alcohol distillate  | Use shall not alter vinous character. Water separated with alcohol during processing may be recovered by refluxing in a closed continuous system and returned to the wine. The addition of water other than that originally present in the wine prior to processing, will render standard wine "other than standard" |
| Ultrafiltration                                  | To remove proteinaceous material from wine: to reduce harsh tannic material from white wine produced from white skinned grapes; to remove pink color from blanc de noir wine; to separate red wine into low color and high color wine fractions for blending purposes | Permeable membranes which are selective for molecules greater than 500 and less than 25,000 molecular weight with transmembrane pressures less than 200 psi. Use shall not alter vinous character. 21 CFR 175.300, 177.1520, 177.1550, 177.1630, 177.2440, 177.2600 and 177.2910                                     |

\*\*\*\*This process must be done on distilled spirits plant premises. However, reverse osmosis, under certain limited conditions, may be used on bonded winery premises if ethyl alcohol is only temporarily created within a closed system

①FDA acceptance means that the material or process:

- 1) Is FDA approved under a specific regulation OR
- 2) Has been affirmed as GRAS by FDA OR
- 3) Has been self-affirmed as GRAS with no FDA objection

**NOTE:** ATF's current regulations on cellar treatment require FDA approval of treating materials and processes. FDA has established a self-affirmation process for certain materials and processes. While the ATF regulations do not expressly

refer to the self-affirmation process, ATF will consider FDA approval to include self-affirmation where FDA has not objected to the material or process submitted